



Just Desserts



Cranberries Great for Cooking and for Crafting



Apples and cranberries: the perfect fall combination.

(NAPSA)—Few things say Thanksgiving like ruby red cranberries.

They lend a festive touch to salads, entrées, breads, sauces or desserts. They also add a festive flair to holiday crafts and decor. Whether creating a centerpiece or cooking up a hostess gift, cranberries make it creative, fun and from the heart. Here's how to make a florist-quality flower arrangement in minutes.

Cranberry Flower Arrangement

Use fresh cranberries as a colorful addition to fresh cut flowers.

Using a clear glass vase or pitcher, add one to two cups of fresh cranberries (depending on the size of the vase) and enough water to fill the vase $\frac{1}{2}$ full. Then add cut flowers to the vase. Replace water daily or as needed, and discard cranberries when they become soft.

You can also herald the arrival of fall with the distinctive zesty taste of fresh cranberries with this recipe.

Cranberry Nut Bars

- 2 eggs**
- 1 cup sugar**
- 1 cup flour**
- $\frac{1}{3}$ cup butter or margarine, melted**
- $1\frac{1}{4}$ cups Ocean Spray Fresh or Frozen Cranberries**
- $\frac{1}{2}$ cup chopped walnuts**

Preheat oven to 350°F. Grease an 8-inch square pan.

Beat eggs in a medium mixing bowl until thick. Gradually add sugar, beating until thoroughly blended. Stir in flour and melted butter; blend well. Add cranberries and walnuts mixing gently just until combined. Spread evenly into pan.

Bake for 45 minutes or until golden brown. Cool and cut into squares. Makes 6 servings.

Call Ocean Spray's Consumer Helpline at 800-662-3263 for a copy of their latest recipe/craft brochure, *Simple Creations, Recipes for Every Occasion*. Or visit, *Plan-it Thanksgiving* at www.oceanspray.com for the ultimate buffet of holiday recipes, planning tips and ideas.